


J. June Christy

*Baptist Cook
Book,*





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The
Baptist Cook Book
of Bonaparte,



*Compiled from Receipts Contributed by
The Ladies of Bonaparte.*

Sherman Brothers, Printers.
Bonaparte, Iowa. = 1906.



P r e f a c e .



*We kindly thank the ladies of Bonaparte for
the valuable receipts contributed within this Book.
Trusting it will find favor with the public and be
early adopted in their respective families.*

Mrs. Arnold Beard,

Mrs. Robert Burnett,

Mrs. J. R. Sherman,

Committee.



We may live without poetry, music and art;

We may live without conscience, and live without heart,

We may live without friends, and live without books--

But civilized man cannot live without cooks.



Published by the Ladies of the Baptist Church.

B r e a d .

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White Bread.

Northwestern Yeast Company.

One pint of water drained from boiled potatoes, with two table-spoonfuls finely mashed potatoes added. Set it aside and scald a pint of milk, adding, when scalded, one tablespoonful sugar and one teaspoonful of salt. Now in a quart bowl put a teacupful of luke-warm water and one cake of Yeast Foam. Let it dissolve slowly then add a pinch of salt and enough flour to thicken moderately. Place it where it will keep warm, and at night put the potato water, milk and risen Yeast together in the bread bowl, stirring in enough flour to make a stiff batter; beat well and set it where it will keep warm. In the morning stir in one-half teaspoonful soda dissolved in warm water; add flour and mould stiff, let it rise again and make into loaves.

✦

Bread.

Mrs. Will Cornell.

Yeast—Take three medium sized potatoes, boil in one quart of water, one half cup of sugar, one small cup of salt, one yeast cake.

Put salt and sugar in a crock, mash potatoes through a colander, pouring in the water and add more water, enough to make about three quarts of liquid, add yeast cake dissolved in a little warm water, let stand over night.

In the morning stir it well and take out nearly a quart, which use next time instead of yeast cake. Into the rest, stir in flour to make thin batter. Set in a warm place. For five loaves use two quarts of flour, stir in the sponge and knead well adding flour or warm water if needed to form a soft dough.

✦

Corn Bread.

Mrs. N. E. Smith.

Small one-half cup of sugar, one tablespoonful of lard, one-half teaspoonful of salt, two eggs, one pint of sweet milk, one cup wheat flour, two cups of corn meal, two big teaspoonfuls of baking powder.

Wraps **Wraps** *Wraps*



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Miscellaneous.

Omelet in Which to Fry Bread.

Mary Stebbins.

Two eggs well beaten, one cup sweet milk, one-half teaspoonful Royal baking powder. Dip bread in batter and fry to a cinnamon brown.



Waffles.

Mrs. Kirk Meek.

Three eggs, the yolks and whites beaten separately, one quart of milk, one-half cup of melted butter, one heaping teaspoonful of baking powder, one tablespoonful of sugar, pinch of salt, enough flour to make a batter, but not very stiff. Add whites of eggs last.



Corn Fritters.

Mrs. Carrie Page.

Grate four ears of green sweet corn, two eggs beaten, two teaspoonful Royal baking powder, sift in enough flour to make batter, one cup milk, salt to taste; fry in hot lard.



Apple Fritters,

Mrs. N. E. Smith.

One tablespoon sugar, one cup sweet milk, two cups flour, two eggs, one big teaspoonful baking powder, pinch salt.

Heat the milk and add slowly to sugar and flour and whites of eggs well beaten. Add sliced apples, stir well. Fry in hot lard.



Salmon Croquettes.

Mrs. O. J. Coolidge.

One can salmon, one egg. Roll some crackers fine, mix in the beaten egg and salmon and a little salt. Make into balls and fry in hot lard.



Eggplant Croquettes.

Mrs. S. S. Troutman.

Peel and slice, put in a stewpan of cold salted water, set on stove and let boil until perfectly tender, then turn into collander and let drain for about 15 minutes, then put in crock and mash, add one well beaten egg and four soda crackers, rolled, to each cup of eggplant, mix well and drop from spoon into frying pan of hot butter. Serve immediately.

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*Oyster Patties.**Mrs. A. Alford.*

Make your tarts or patties of good puff paste.

Filling. Put a pint of sweet cream on in a sauce pan, let come to a boil, thicken with a teaspoonful of flour creamed with a teaspoon of butter stirring all the time, after thickening is added put in one pint of oysters, let come to a boil, salt and pepper to taste. Place on back of stove and fill shells just before serving. The shells may be made the day before using but should be reheated when used.



Soups.

*Tomato Soup.**Mrs. Blackburn.*

One quart of canned tomatoes, one pint of water, one quart of milk, butter, salt and pepper to taste. Cook the tomatoes, when done add a large teaspoonful of soda, strain through a sieve and add the boiling milk. The soup is eaten with crackers and is by some preferred to oyster soup.

*Tomato Soup.**Mrs. Arnold Beard.*

One can of tomatoes, boil, strain and add one heaping teaspoonful Arm and Hammer soda. Set on back of stove to keep warm. Heat milk, season with butter, salt and pepper; when boiling hot add tomatoes and serve with crackers.



Sandwiches.

*Deviled Ham Sandwiches.**Mrs. Arnold Beard.*

Run the cold boiled ham, all lean, through a grinder, season highly with cayenne and mustard, mix with spoonful mayonaise and spread on buttered bread.

*Egg Sandwiches.**Mrs. M. J. Smith.*

Three hard boiled eggs chopped fine, one medium sized cucumber peeled and sliced in cold water, drain and chop fine, one teaspoon each, pepper and salt and little mustard. Put all together, rub smoothly with spoon, add little salad dressing.

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Beans.

Boston Baked Beans.

Mrs. Henry Coolidge.

Pick over 1 quart small white beans, let soak over night in cold water and in morning wash and drain in another water. Put to boil in plenty of cold water with piece of soda size of bean, let come to boil and drain again. Cover with water and boil 15 minutes or until skin of bean will break when taken out and blown upon. Drain the beans again, put in an earthen pot adding one tablespoon salt, cover with hot water, place in center one pound salt pork, first scalding it with hot water. Place in oven and bake six hours or longer, keeping oven a moderate heat. Add hot water as needed on account of evaporation, to keep beans moist. When meat becomes crisp and looks cooked remove it as too long cooking destroys its solidity.



Meats.

Beef Loaf.

Mrs. N. E. Smith.

Three pounds round steak, one-fourth pound salt pork, ground together, three eggs well beaten, three rolled crackers, one tablespoonful of cream, butter the size of an egg, pepper, salt and onion to taste. Mix all together and bake two hours slowly.



Baked Hash.

Mrs. H. M. Grimsley.

One cupful chopped meat, one half cup chopped potatoes, one cup onions, one half teaspoon salt, a dash red pepper, tablespoon of butter and twice the amount of gravy left from the roast, two table-spoons of flour, 2 table-spoons of milk. Place in a baking dish and cook an hour.



Veal Loaf.

Mrs. A. J. Page.

One pound pork chopped, one pound beef chopped, ten soda crackers chopped, one small onion chopped, one-half cup cream, two eggs, pepper, salt. Pour one cup of tomatoes over loaf and bake one and one-fourth hours.

B. R. Vale, President,

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*Drawn Butter for Mackerel.**Mrs. Grimsley.*

Put two teaspoonfuls flour in a bowl with a little salt and wet to a smooth paste with a teacupful of hot water, set in a vessel of boiling water stir well and when boiling add about one fourth cup of butter, mixing thoroughly. Boil up once add two hard boiled eggs chopped fine.

*Tenderloin Roll,**Mrs. Hugh Meek.*

Split lengthwise two pork tenderloins and between them put bread dressing seasoned with sage. Wrap with twine and bake one hour, serve hot or in thin slices cold.

*Creamed Chicken and Mushrooms,**Mrs. Hugh Meek.*

A large tablespoon of butter stirred into a heaping teaspoon of flour. Before it browns add one cup of milk, pepper and salt, stir until smooth and hot, then add one cup of cold chicken and one-half cup of mushrooms, simmer a minute and serve very hot.

*Chicken Pie.**Nettie Israel.*

Crust for one stewed chicken: two cups flour, two table spoons butter, one tea spoon salt, two teaspoons Royal baking powder, one egg, two cups milk. Sift flour, baking powder and salt, rub in the butter, then pour in the beaten egg and milk. It should be of the consistency of pan cake batter.

Sauce for chicken pie. Three table spoons flour, three table spoons butter, two cups chicken broth, one cup cream or milk. Melt butter, add the flour and stir to a cream, add the warm broth, cook up well, adding the cream last. Pick the bones from chicken and cut chicken up in small pieces, then place it in baking pan, pour over it part of the sauce (not enough to float the chicken) then spread batter on the top and bake fifteen minutes, serve with the remainder of sauce.

*Meat to Slice Cold.**Mrs. Nell Sherman.*

Boil soup bone with plenty of meat till very tender, boil two small onions with it. When cool chop meat fine, take out gristle; when liquor is cool skim off fat, heat and strain over chopped meat, season with salt, pepper, one teaspoon sage. Pack in jar, slice when cool.



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*Round Steak,**Mrs. Dr. Croy*

Cut round steak in three inch squares, pound and sprinkle with salt and pepper. Roll each strip with a piece of bacon in center and tie with string. Fry brown, then add onion and water and cook about one hour.

*Baked Sausage,**Mrs. Dr. Croy*

Prick the sausage with a fork, stew in boiling water, then put in cold water for two minutes, roll in beaten egg, then in fine bread crumbs, lay in shallow pan and bake in hot oven ten minutes. They are more dainty than when fried. Serve on small squares of toast. If sausages are not in cases omit boiling.

*Meat Roll,**Mrs. Dr. Croy*

Two pounds round steak, one half pound of lean pork, two eggs, handful of bread crumbs, two tablespoons of cream, one teaspoon of salt (scant) and a little pepper. Beat eggs thoroughly, mix all together with hand. Bake one and one half hour in hot oven.

*Salmon Loaf,**Mrs. Helen Fahr*

Drain and pick fine one pound can of red salmon, add beaten yolks of three eggs, one half cup bread or cracker crumbs, not more as it makes the loaf too dry; one rounding tablespoon butter melted, salt, pepper and parsley cut fine, add the white of eggs beaten stiff. Bake in well buttered tin, loaf shape is best, half an hour in moderate oven. Serve hot with lemon or slice cold on lettuce leaves with mayonnaise dressing.

*Flank Roast,**Mrs. Helen Fahr*

Any amount desired. Pull fibers apart, slice potato and onion, salt and pepper to suit, or make a bread dressing, highly seasoned and put in pocket of flank. Roll and tie. Bake in a moderately hot oven until done.

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*Salmon Balls.**Mrs. Jennie Porter*

To one can of salmon, dice four large cold boiled potatoes, one egg, salt and pepper, mix well. Beat two eggs, dip the balls in the egg and then in bread crumbs and fry in butter.

*Mince Meat.**Mrs. A. Beard*

Beef three pounds, suet one cup, raisins one cup, molasses two cups, one and one-half cups brown sugar, chopped apples three quarts, cider two cups, currants one cup, one tablespoon each salt, ginger, allspice and cloves. Chop meat, add cup water it was boiled in, add ingredients and mix thoroughly, heat to boiling point. In absence of cider use juice of orange and lemon or juice of sweet pickles.



Pickles and Relishes.

*Corn Relish.**Mrs. J. O. Morris*

Twelve ears of corn cut off, mix with one package of mustard, one pint of vinegar, four tablespoons of salt, one cup sugar. Cook until the corn is thoroughly done.

*Tomato Relish.**Mrs. J. O. Morris*

One peck ripe tomatoes peeled, uncooked and chopped, (not too fine) one cup salt, let stand over night. Drain well, add two cups chopped onions, two cups chopped celery, four green peppers, one cup white mustard seed, two teaspoons cinnamon, one half grated nutmeg, one cup sugar, five cups vinegar, a pinch of cayenne pepper. Do not cook. Seal air tight.

*Cold Tomato and Celery Sauce.**Mrs. W. S. Cates*

One peck ripe tomatoes peeled, chopped and drained through cheese cloth bag over night or for several hours; when drained put to them one-half cup of salt, one cupful sugar, one cupful of white mustard seed, four tablespoons grated horse radish, one dozen bunches of celery chopped up fine and slightly salted, three red peppers or cayenne pepper to suit taste, one quart cider vinegar. This sauce must not be boiled. Stir well and bottle for use or can be used immediately and is a very nice relish to serve with meat.

*Chili Sauce.**Mrs. Nell Sherman.*

Six onions, two small red peppers, chop fine, two and one half cups vinegar, one third cup salt, four cups brown sugar, juice of twenty large tomatoes. Boil half hour. Chop pulp of tomatoes and boil another half hour.

*Chili Peppers.**Mrs. Ida M. Stafford.*

One and one half pounds round steak chopped fine, one fourth cup suet chopped fine, one can tomatoes, one half loaf stale bread crumbled fine, two small red peppers, one and one half pint sweet milk, salt to season, butter size of egg. Cook tomatoes about five minutes, add bread, butter, meat and peppers and when cooked five minutes longer put all together and mix thoroughly. This is sufficient for filling twelve large green peppers which should be prepared as follows: Cut off the top of each pepper to make a lid, then stuff them with the above mixture, replace the tops, securing them with tooth picks. Bake one half hour or until peppers are cooked, basting occasionally with hot water.

*Chili Sauce.**Mrs. E. C. Voigtlander.*

One peck ripe tomatoes, one dozen onions, five red peppers, eighteen tablespoons brown sugar, ten teaspoons salt, ten teaspoons cinnamon, twelve teaspoons ginger and one and one-half quarts vinegar. Peel tomatoes and chop fine with onions and pepper. Boil three hours and seal.

*Chili Sauce.**Mrs. C. A. Troutman
Mrs. Polly Miller.*

One red pepper, seeds included, one large onion, twelve ripe tomatoes peeled, one tablespoon salt, two tablespoon sugar, one teaspoon alspice, one teaspoon cloves, one teaspoon nutmeg, two tea cups of best vinegar.

*Green Tomato Pickles,**Mrs. Nell Sherman*

Slice tomatoes, put a layer in jar, sprinkle salt over, repeat until jar is full, let stand over night then drain.

Syrup. One quart cidar vinegar, three pints brown sugar, one tablespoon each cloves and cinnamon tied in bag. Cook until soft.

*Mixed Pickles,**Nettie Israel*

One peck green tomatoes, one-half peck cucumbers, one quart chopped onions, chop tomatoes and cucumbers and mix altogether and sprinkle with cup of salt, let stand over night. Press dry from liquor then add vinegar to cover, let stand three or four days, pour vinegar off and add fresh vinegar three or four pounds brown sugar, three green peppers chopped, mustard seed and celery seed, cook until clear and seal.

*Piccalilli,**Mrs. Nell Sherman*

One peck green tomatoes, one large head cabbage chopped, salt and drain in morning, add seven onions chopped, rinse with fresh water, put water and vinegar, one tablespoon cinnamon, cloves, five cents of celery seed two and one-half cents mustard, two pounds brown sugar, one-half teaspoon cayenne pepper. Cook until done.

*Sweet Green Tomato Pickles,**Mrs. E. C. Voigtlander*

Sprinkle one cup salt over one peck green sliced tomatoes and let stand over night. Next morning drain, add two quarts water and one quart vinegar and boil fifteen minutes; drain again and throw water and vinegar away, add to pickles two pounds sugar, two quarts vinegar, one tablespoon each of cloves, ginger, cinnamon and one teaspoon of cayenne pepper, boil fifteen minutes.

*Spanish Pickles,**Mary Stebbins*

Two gallons of green tomatoes sliced without peeling, two quarts of vinegar and one quart of sugar, two tablespoons each of salt, ground mustard and black pepper, one each of allspice and cloves, mix and stew all together until tender, stirring often to prevent scorching; put in small glass jars if convenient, This is a pleasant sauce for all kinds of meat and fish.

*Ripe Cucumber Pickles.**Dora Oberton*

Pare and seed, put in salt water over night, drain in morning, take vinegar and spices and put in sufficient brown sugar, let come to a boil; now rinse cucumbers, put in and cook until soft.

*Lettuce Menace Dressing,**Mrs. Nell Sherman*

One-half tablespoonful of flour, one egg, stir together, butter size walnut, two tablespoons sugar, one-fourth tablespoon mustard, one-half tablespoon of pepper, one-half cup of vinegar. Thin when cool with cream, boil in double boiler.

*Sweet Cucumber Pickles.**Mrs. Kirk Meek.*

To one gallon of water, add a small coffee cup of salt, scald and pour over the cucumbers, repeating every twenty-four hours, until you have scalded them three times. The fourth morning drain the cucumbers and scald some vinegar to which add a peice of alum the size of a small walnut, let stand twenty-four hours, drain the cucumbers again, take fresh vinegar and add one pound of sugar to one quart of vinegar, spices to taste, pour over the pickles boiling hot, seal tightly.

*Mangoes,**Mrs. Geo. H. Diven*

One pint green tomatoes, good sized head cabbage, six onions, grated horseradish, soak mangoes over night in salt, chop cabbage, onions and tomatoes fine, add black pepper, celery seed, mustard seed, two tablespoon sugar; pour vinegar enough to cover and boil twenty minutes; stuff peppers, place in jar and cover with boiling vinegar.

*Mustard Pickles.**Mrs. Chas. S. Stebbins*

Put one-half peck small cucumbers, two quarts silver skin onions, two heads picked cauliflower, to soak in water and one cup salt over night, in morning drain. Mix one teaspoon tumeric powder with three-fourths pounds best mustard, wet with enough vinegar to mix without lumps, put three quarts of vinegar over fire, add five cents worth mixed pickling spices, one-half ounce celery seed, one-half ounce white mustard seed, one teaspoon each cinnamon and cloves, one pound brown sugar. Carefully stir in mustard and tumeric paste and let boil up well then add mixed pickles, two red peppers with seeds and stir all together, after it begins to bubble let boil for five minutes. This makes two gallon.

*Spiced Crabapples,**Mrs. E. C. Voigtlander*

Seven pounds of crabapples, whole, three pounds sugar and one quart vinegar, one ounce stick cinnamon and one ounce cloves in a loose bag. Cook until you can stick a broom-straw through the apples easily.



Salads.

*Salad Dressing,**Mrs. Arnold Beard*

Three eggs, one tablespoon sugar, oil, salt and mustard to taste, one cup vinegar, one cup milk. Beat eggs and ingredients and stir over kettle of boiling water until thick as custard. In absence of oil use cream or melted butter.

*Salad Dressing,**Mrs. Kirk Meek*

Yolks of eight eggs well beaten, one cup of sugar, one-half cup of sweet cream, one scant tablespoonful each of salt, pepper and mustard. Boil one cup of butter with one and one-half pints of vinegar and pour over mixture when hot.

*Salad Dressing,**Mrs. M. J. Smith*

One pint milk, two tablespoons flour, one tablespoon salt, two tablespoons sugar, one tablespoon mustard, dash of red pepper, two whole eggs or four yolks, one cup of vinegar, one tablespoon butter; mix dry ingredients together, moisten with milk until all the pint is used. Cook in double boiler, when thick add vinegar and cook a few minutes, strain through colander and put in jar until ready to use.

*Oyster Salad,**Mrs. O. J. Coolidge
Mrs. Henry Easling*

To one large can of Cove oysters take one half tin cup butter, one tea cup vinegar, one tin cup powdered crackers, yolks of four eggs, one teaspoon mustard, salt and pepper to taste. Beat the yolks of the eggs, add the butter and oyster liquor and then the crackers. Place over the fire and stir constantly till almost done then add the vinegar and mustard. When it thickens pour it over the oysters, garnish with hard boiled eggs. Serve cold.

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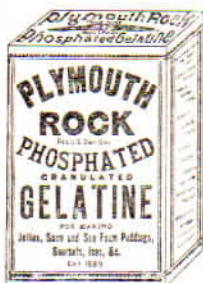
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*Chicken Salad,**Nettie Israel*

For chicken and one pound celery take five eggs, one cup weak vinegar, one heaping teaspoon mustard, one teaspoon salt, one fourth teaspoon red pepper, one tablespoon flour, one tablespoon sugar; break eggs into a cake bowl and add seasoning, heat vinegar scalding hot and pour over them, stirring all the time; then put in a double boiler and cook until thick as custard; when nearly cool add one large tablespoon butter and whip until smooth. When ready to use add juice two lemons, cup chicken and celery into small pieces, do not chop, pour enough dressing over to moisten well. Let stand a few hours. Before serving add one cup cream, one pound English walnuts broken into small bits.

*Apple Salad,**Mrs. Gertrude Whiteley*

Two cups apples, one cup celery each cut in small pieces, add enough chopped hickory nuts to the amount of one half cup to given amount of celery and apples. Use mayonnaise dressing.

*Salmon Salad,**Mrs. Jennie Porter*

Take one can of salmon, take the bone out, mince fine with a fork; take as much or more celery cut in bits and two hard boiled eggs, salt, pepper and sugar to taste. Add vinegar.

*Tomato Salad,**Mrs. A. Alford*

Peel and cut tops from tomatoes, remove seeds. Filling: one cup chopped celery, one cup chopped English walnuts, one cup hard boiled eggs, one cup salmon. Mix all together with a rich mayonnaise dressing.

*Potato Salad,**Mrs. C. S. Percival*

Boil and slice potatoes and onions, a little celery; cut bacon up in dice and fry, make gravy, a tablespoon of flour, weak vinegar, one egg, teaspoon mustard, pepper, salt. Let come to boil, pour over potatoes.

*Salad Dressing,**Mrs. Kirk Meek*

Yolks of eight eggs well beaten, one cup of sugar, one half cup sweet cream, one scant tablespoon each of salt, pepper and mustard; boil one cup of butter with one and one half pints of vinegar and pour over the mixture when hot.

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*Fruit Salad,**Mrs. C. S. Percival*

Two third cup of gelatine, two cups sugar, one pint boiling water, dissolve gelatine with cold water, let stand 20 minutes, add sugar and pour hot water over, add fruit when cool: Three oranges, four bananas, one cup cherries, one can pine apples, ten cents figs and seventeen English walnuts.

*Cold Slaw,**Mrs. Jennie Porter
Mrs. Polly Miller*

Cut cabbage fine, put one cup vinegar in a stew pan, let it boil. Put one egg in a cup, beat well, add one tablespoon corn starch, fill up the cup with milk, (sour cream is best), add to boiling vinegar with salt, pepper and sugar. When thick pour over cabbage.



Preserves and Jams,

*Strawberry Sunshine.**Mrs. D. W. Riggle*

Measure fruit and use same amount of sugar, let stand over night, then cook ten minutes and pour in shallow dishes and stand in sun two or three days till the syrup is thick. Some berries require longer than others.

*Quince and Apple Preserves,**Mrs. L. C. Muir*

Take an equal amount of sweet apples and quinces, weigh them; then take by weight an equal amount of sugar; pare, quarter and core the fruit. When quince is boiled tender take it out; boil apples in quince water, put them into syrup, let them boil till they look red and clear—an hour and a half is not too long. Do not boil quinces in syrup, but put layers of the apples when done into jars with quince, previously cooked tender in water, and pour syrup over them.

*Grape Jam.**Mrs. Nell Sherman*

To pulp of fruit add one tea cup of water; when heated put through colander, add skins to pulp; to each pound of fruit add three fourth pound sugar. Cook slowly three quarters of an hour.

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Bonaparte, Iowa.

Pastry, Pie, Shortcake.

Pie Crust,

Mrs. S. S. Troutman

Two cups flour, one cup lard, one half cup cold water, big pinch salt. This makes enough for two pies.

✧

Pumpkin Pie,

Mrs. M. J. Wilson

One well beaten egg, one half cup sugar, two tablespoons pumpkin, one half pint rich milk, a little cream will improve it, a little salt, stir well and season with cinnamon or nutmeg. This makes one pie.

✧

Mock Mince Pie,

Mrs. N. C. Kerr

Roll three crackers fine, pour over them one and one fourth cups of boiling water, add one cup each of sugar and molasses, one half cup each of butter and vinegar, one cup seeded and chopped raisins, two beaten eggs, one teaspoon each of ground cloves and cinnamon, one half teaspoon each of salt and grated nutmeg, mix thoroughly, let come to a boil and bake with two crusts. This will make two pies.

✧

Vinegar Pie,

Mrs. Will Haney

One and one half cups sugar, four tablespoons vinegar, two and one half tablespoons flour, one and one half tablespoons lemon, yolks of three eggs, butter the size of a hickory nut. Stir together, then add one and one half cups boiling water. This makes two pies. Frosting.—Whites of three eggs, three tablespoons sugar and a flavoring of lemon.

✧

Lemon Pie,

Mrs. Arnold Beard

Grated rind and juice of one lemon, three eggs, one tablespoon, heaping, corn starch, one cup sugar, butter size walnut, one scant cup water, boil and stir, let cool. Bake crust and put in the custard.

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Keokuk, Iowa.

*Cocanut Pie,**Mrs. E. D. Crooks*

One and one-half cups sugar, yolk four eggs, one tablespoon butter, four scant tablespoons flour, one and one-third cups of boiling water, four tablespoons shredded cocanut.

*Chocolate Pie,**Mrs. J. O. Morris*

Two eggs, beat the yolks with one tablespoon flour or corn starch, one-half cup sugar, one pint of milk, one teaspoon chocolate or cocoa, one teaspoon vanilla. Cook until thick. Bake the crust and fill just before serving, with the whites on top.

*Banana Pie,**Mrs. Daisy Riggsby
Patti Percival*

Bake a rich crust, let cool and then slice two bananas in it, one-half cup of sugar, yolks of two eggs, one cup of milk, two heaping teaspoons of flour, cook until it thickens, let cool and pour over the bananas. Beat the whites of the eggs, sweeten and pour over all; return to the oven to brown.

*Rhubarb Pie,**Mrs. D. Derr*

One pint rhubarb and one cup sugar let it boil good, add yolk two eggs beaten, one teaspoon cornstarch thinned with little water, stir in while boiling, add lemon flavor. Beat the whites of eggs and put on top.

*Banana Pie,**Florence Cresap*

One-half pint of cream, yolks of two eggs, two tablespoon of flour, one-cup of sugar, cook over water. Bake the crust alone, when the filling is cold cut up three bananas, put layer of cream and bananas until the crust is filled. Whip whites with two tablespoons of sugar. Brown delicately.

*Lemon Raisin Pie,**Mrs. J. G. Whiteley*

One cup seeded chopped raisins, juice and grated rind one lemon, one cup cold water, one tablespoon flour, one cup sugar, two tablespoons butter, stir lightly together and bake with upper and lower crust.

*Mock Mince Pie,**Mrs. Mary Hills*

One-half cup molasses, two-thirds cup water, two-thirds cup vinegar, one cup sugar, one cup bread crumbs, one cup raisins, one tablespoon each cloves and cinnamon, one nutmeg, butter size of egg.

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Bonaparte,

Iowa.

Grape Pie,

Mrs. S. S. Troutman

Mrs. N. C. Kerr

One cup sugar, one cup seeded raisins, one tablespoon flour, one egg beaten, little butter.



Cream Rhubarb Pie,

Mrs. A. Beard

One cup finely chopped rhubarb, one cup sugar, lemon or orange essence. Put a tablespoon cornstarch in cup, moisten with cold water, fill cup with boiling water add to rhubarb. Beat light yolks of three eggs and add. Pour into pie dish lined with crust. Bake without upper crust, cover with whites of eggs and sugar. Serve cold.



Orange Short Cake,

Mrs. Jennie Porter

Make short cake as for Strawberry short cake, split open while hot and butter well. Have the nuts chopped fine, mix with the white of an egg beaten stiff and white sugar, spread on the cake, slice the oranges and place on the cake, sweeten well, put on top layer and cover with nuts.



Strawberry Short Cake,

Miss Inez Goodin

Break one egg in teacup and fill teacup with sweet milk making it half full, one and one-half cups flour, pinch salt, one-half cup sugar, one tablespoon butter, one teaspoon Royal Baking Powder, roll and make two layers, put butter between.



Strawberry Short Cake,

Mrs. Nell Sherman

One pint of flour, two teaspoons of baking powder, one tablespoon lard, same of butter, two teaspoon sugar, one-half teaspoon salt, three-fourths cup sweet milk. Dough must be soft, roll out half, put in tin, butter lightly, roll out remaining half, lay on first half and bake, when baked take apart and lay in berries and sugar.



Pudding and Sauces.

Stuffed Apples.

Mrs. C. S. Percival

Take nice sized apples and peel, remove the core and leave whole, then take nuts and chop fine and fill in where the core was removed and place in the oven and bake until done; when cold serve with whipped cream, sweeten to taste.



Pineapple Fluff.

Mrs. J. O. Morris

One box Plymouth Rock Gelatine, one can shredded pineapple, little cold water on gelatine, one cup sugar, one pint hot water, melt and stir in gelatine, let cool, then stir in pineapple and whipped cream; stir well, when cool flavor.



Corn Pudding.

Mrs. Mills

Two eggs, six ears grated corn, one tablespoon flour, three-fourths cup of milk, salt a little and butter over top, bake one-half hour.



Grape Tapioca.

Mrs. Hugh Meek

To a quart of Concord Grape juice add a cup and a half of sugar and a half cup of well washed minute tapioca. Cook together in a double boiler for half an hour. When partly cooled add the stiffly beaten whites of two eggs, bake in buttered pudding dish in quick oven for fifteen minutes, serve when cold in glasses, with a tablespoon of sweetened grape juice.



Orange Pudding.

Mrs. Nell Sherman

Peel six oranges, slice, let stand in one cup sugar one hour, make a custard of one pint milk, yolk of three eggs, one tablespoon corn starch and sweeten to taste; pour over oranges when cool; frost with whites of eggs, set in oven to brown.



Peach Snow Balls.

Mrs. A. Alford

Peel fresh peaches, remove seeds, fasten together with toothpicks make a boiled icing, roll peaches in icing then in cocoanut, remove picks serve with cream,



Chocolate Pudding.

Mrs. M. J. Smith

One-half pint milk, one square bitter chocolate, drop chocolate in hot milk and allow to melt, two level tablespoons cornstarch dissolved in one-fourth cup milk, one-half cup sugar, one egg, one-half teaspoon vanilla, one-half slice candied pineapple, add sugar to chocolate and milk, add egg to milk and cornstarch, add pineapple and vanilla after comes from fire. Cook fifteen or twenty minutes in double boiler. Put in mould and serve with whipped cream.

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*Steam Pudding,**Mrs. C. A. Troutman*

Two cups flour, one cup milk, one cup sugar, three tablespoons Royal Baking Powder, 2 eggs, 2 tablespoons of butter, add seeded cherries or fruit of any kind to suit taste.

Dressing for same: One tablespoon of flour mixed with six tablespoons sugar, stir two cups milk, cook and add four yolks of eggs well beaten, add lemon or vanilla.

*Woodford Pudding,**Mrs. Dan Cresap
Mrs. Robert Burnett*

Three eggs, one cup sugar, one-half cup butter, one cup flour, one teaspoon Arm and Hammer Soda dissolved in three teaspoons sour milk, one cup of strawberry jam, one teaspoon each cinnamon, nutmeg, mix all together and bake slowly in pudding pan.

Sauce, one cup sugar, one-half cup butter, one egg, cream, butter and sugar and add well beaten egg, let warm thoroughly but not boil.

*Dip for Pudding,**Mary Stebbins*

One cup sugar, one-half cup butter, one tablespoon flour, two eggs, well beaten, and last, two cups hot water, stir all together and leave on stove until sufficiently cooked.

*Sauce for Pudding,**Mrs. Robt. Burnett*

One cup sugar, $\frac{1}{2}$ cup butter, one large tablespoon flour, one and one-half cups boiling water, flavor with vanilla, cook until thick as cream.

*Lemon Sauce,**Mrs. C. A. Troutman*

Three-fourths cup butter, one and one-half cups sugar, two tablespoons flour, beat together and pour over it, one pint boiling water, stir it smooth and add one lemon cut in very thin slices, without peeling.

*Lemon Jelly,*

Soak one envelope of Plymouth Rock Phosphated Granulated Gelatine in one-half pint of cold water three to five minutes; add one pint of hot water, three-fourths cup of sugar (or more if wanted sweeter) and stir until it is dissolved. Flavor with extract of lemon to taste. Set on ice until hard and ready to serve.

*Orange Jelly,*

Soak one envelope of Plymouth Rock Phosphated Granulated Gelatine in one-half pint of cold water three to five minutes; add one pint of hot water, three-fourths cup of sugar, or more if wanted sweeter, and stir until all is dissolved. Flavor with extract of orange to taste. Set on ice until hard and ready to serve.

In a similar manner other flavored jellies may be made, using extracts of raspberry, pineapple, strawberry, etc.

In serving, cut the jelly across and across, breaking it up into crystals and piling lightly in glass dishes.

*Cream Puff,**Mrs. J. O. Morris*

Pour one cup of boiling hot water into one cup flour stirring all the time; add butter and when cool beat in the three eggs. Bake in gem pans; when done open and fill with whipped cream.

*Prune Souffle,**Mrs. Blackburn*

To one cup of stewed prunes, stoned and chopped; add one-half cup sugar and the whites of three eggs beaten stiff, mix well and bake ten minutes, serve with cream.

*Cheese Souffle,**Mrs. Clark*

First a thickened cream is made of one tablespoon butter, one of flour and one-half cup milk. When this is thick add two tablespoons grated cheese, a pinch of salt and the well beaten yolks of two eggs; this is taken from the fire and the beaten whites of the eggs are stirred lightly into it. The whole is then turned into a buttered pudding dish and set in a hot oven to brown thoroughly; serve at once.

*Raisin Puff,**Mrs. Nell Sherman*

Two eggs, one-half cup butter, two teaspoons Royal Baking Powder, two cups flour, one cup milk, one cup raisins chopped, fill cups one-third full, then steam one-half hour; serve with sauce.

Sauce, one-half cup milk, yolk of one egg, four tablespoons of sugar, one of flour, cook in a pan of hot water until thick.

*Frozen Plum Pudding,**Mrs. Nell Sherman*

Beat six eggs until creamy, pour over one pint of scalded milk, add extract of cinnamon and one cup of sugar; cook until the mixture coats a spoon, then add four tablespoons of melted chocolate and one pint each of chopped mixed fruits, one pint of cream; freeze.

*Peach Foam,**Mrs. Grimsley*

Pare and cut up half a dozen peaches, strain through a sieve and mix the pulp with a half cupful of powdered sugar. Beat the whites of three eggs to a stiff froth and add it to the peach pulps and beat until smooth and velvety; pour into a mould which must be placed on ice. Served with sweetened whipped cream.

*Plum Pudding,**Patti Percival*

Three cups flour, two cups raisins seeded, one cup milk, little sour, one cup sugar, one cup suet chopped fine, one teaspoon Arm and Hammer soda, one teaspoon of all kinds of spices, steam two hours.

Sauce, one cup sugar, butter size of an egg, two tablespoons sweet cream, two tablespoons flour wet up with cold water, one cup raisins, two tablespoons vinegar, vanilla and salt to taste.

*Suet Pudding,**Mrs. Blackburn
Mrs. Kirk Meek*

One cup suet, one cup molasses, one cup milk, one cup raisins, three and one-half cups of flour, one egg; one tablespoon cinnamon one nutmeg, little salt, one teaspoon Arm and Hammer soda or two teaspoons Royal Baking Powder, steam three hours. Do not uncover steamer but raise occasionally to fill kettle with boiling water.

*Snow Pudding,**Mrs. Blackburn*

One-half package of gelatine, pour over it a cup of cold water and add one and one-half cups of sugar; when soft add one cup boiling water, juice of one lemon, and the whites of four well beaten eggs, beat all together until very light; when stiff enough to drop, turn it into a wet mould and set it away until it is firm.

Custard sauce, one pint milk, yolks of four eggs and grated rind of one lemon, boil.

*Tapioca Pudding,**Mrs. Byron Meek*

One cup tapioca, one quart milk, two ounces of butter, a cupful of sugar, four eggs, flavoring of vanilla. Wash tapioca, cook in double cooker, in milk, until tender; mix with it the butter, sugar and eggs, which should be well beaten and flavored. Butter baking dish, put in the pudding and bake in moderate oven until light brown. Serve when cool with whipped cream.

*Steamed Graham Pudding**Mrs. Ida Stafford*

Two cups graham flour, one-half cup molasses one-half cup sugar, one cup milk, one cup seeded raisins, one-half cup currants or chopped figs, one level teaspoon cinnamon, one-half teaspoon cloves, one half teaspoon nutmeg. Steam three hours. Sauce—Beat one egg light, add one cup powdered sugar and flavor with lemon or vanilla.

*Rice Pudding,**Mrs. Haynes*

One-half cup of rice, three-fourths cup sugar, butter size of walnut, three pints of milk, bake in oven stirring often.

*Steam Pudding,**Annie Ware*

One cup sugar, one cup flour, one cup water with teaspoon Arm and Hammer Soda dissolved in it, one teaspoon cinnamon, one cup raisins, one cup bread crumbs, cook by steam one hour.

*Tapioca Cream,**Mrs. Blackburn*

Soak two tablespoons of tapioca over night in a little water, in the morning put it into one pint of new milk and boil slowly until tapioca is soft, then add the yolks of 2 well beaten eggs with one-half cup of sugar and flavor to taste. Let boil five or ten minutes, take off; have the whites beaten to a stiff froth and stir through.

Fresh, Ripe Tart Fruit,

Pare, quarter or slice one-half dozen pears, peaches or other soft fruit, sprinkle with sugar and set one side. Soak one envelope of Plymouth Rock Phosphated Granulated Gelatine in one-half pint of cold water three to five minutes, add one-half pint boiling water to dissolve the gelatine, add one cup of sugar and then the fruit. Set on ice to harden, etc. With pink gelatine, very attractive.

All kinds of fruit, fresh, canned or preserved, can be used with this. Serve with sugar or cream.

*Tomato Salad,*

Soak one envelope of Plymouth Rock Phosphated Granulated Gelatine three to five minutes in one cup of the juice from a quart can of best brand of tomatoes; add one cup of boiling juice to dissolve it; then the rest of the can, solid and liquid. Add a little green pepper sliced very thin or a bit of parsley or other green vegetable. Pour all into a mould and set on ice to harden. Serve in squares on lettuce leaves with a pinch of salt and mayonnaise dressing. If preferred sweet use sugar to taste.

*Coffee Jelly,*

Soak one envelope of Plymouth Rock Phosphated Granulated Gelatine in one cup of cold water three to five minutes, then add one and one-half pints of hot coffee and one and one-half cups sugar. Keep on ice to harden and until ready to serve with cream and sugar.

*Small Cakes* with *Ginger Bread,**Hermits.**Mrs. Daisy Rigsby*

One and one half cups sugar, one cup butter, two eggs, one-half cup sweet milk, one and one half teaspoon Royal baking powder, one cup nuts, one cup each raisins and currants, two and one half cups of flour. Bake in quick oven.

*Hermit Cakes,**Mrs. Dan Cresap*

One and one half cup brown sugar, one half cup butter, six tablespoons sour cream, three eggs, two cups flour, one half teaspoon Arm and Hammer soda, one teaspoon each nutmeg and pepper, one and one half teaspoon cinnamon, one cup chopped raisins. Drop from teaspoon.

*Drop Cakes,**Mrs. Thos. Beard*

One and one half cups dark brown sugar, one half cup butter, six tablespoons sour cream with one teaspoon Arm and Hammersoda, three eggs, two cups flour, one teaspoon each grated nutmeg and pepper, one and one half tablespoons cinnamon, raisins, currants or nuts to taste. Bake in gem pans.

*Fruit Cookies,**Nettie Matlock*

One and one half cup sugar, cup butter, one cup raisins or currants, three eggs, five tablespoons sour milk, one half teaspoon Arm and Hammer soda, two cups flour, one teaspoon each nutmeg and cinnamon. Drop from spoon in pan and bake.

*Ginger Fruit Cookies,**Mrs. Ellen Cresap*

One cup molasses, one-half cup brown sugar, one cup butter or lard, one teaspoon of Arm and Hammer Soda dissolved in little boiling water, one tablespoon each ginger and cinnamon, one pint seeded raisins, one-half pint currants, mix rather stiff, roll and sprinkle with granulated sugar.

*Chocolate Fruit Cookies.**Mrs. M. J. Smith*

One cup light brown sugar, one-half cup of butter, one egg, two-thirds cup sweet milk, one-half teaspoon Arm and Hammer Soda dissolved in little hot water, two squares bitter chocolate, two cups flour, three-fourths cups each, raisins and nuts, use one cup of the flour to mix with nuts and raisins. Drop on buttered tin and bake.

*Fruit Cookies,**Mrs. M. J. Smith*

Four tablespoons sour cream, one cup shortening, part butter and part lard or beef drippings, two eggs, one and one-half cups sugar, one cup chopped raisins, one teaspoon cinnamon, one level teaspoon Arm and Hammer soda, roll soft, bake in hot oven. Instead of sour cream and soda you may use four tablespoons milk with one teaspoon Royal Baking Powder and one-half teaspoon soda.

*Fruit Cookies,**Mrs. A. J. Page*

Cream 1 cup butter, one and one-half cups light brown sugar, four eggs, cup raisins, four tablespoons of coffee, teaspoon each cinnamon, cloves, allspice, teaspoon Arm and Hammer soda, small one-fourth teaspoon pepper, enough flour to make batter and drop on buttered tins.

*Ginger Bread,**Mrs. E. C. Voigtlander*

Four eggs, four cups flour, one cup molasses, one cup sugar, one cup sour milk, one teaspoon each of ginger and cinnamon, one teaspoon Arm and Hammer soda.

*Oatmeal Crackers,**Mrs. Chas. S. Stebbins*

Two eggs, cup sugar, level teaspoon Arm and Hammer soda dissolved in half cup milk; half cup melted butter or lard, two cups flour, two and one-half cups oatmeal: drop by spoonful on pan and bake.

*Maccaroons.**Mrs. A. Alford*

Cup chopped nuts, cup pulverized sugar, teaspoon corn starch, teaspoon vanilla, white of egg beaten stiff; drop teaspoon at a time on greased paper: bake in quick oven.

*Lemon Crackers,**Mrs. W. E. Hancy*

Three cups of sugar, pint melted lard, pint skimmed milk, three eggs, two tablespoons powdered amonia and tablespoon lemon oil, or nearly a twenty cent bottle of lemon extract. Dissolve the amonia in the milk, mix flour and lard together, then the sugar, essence and eggs; beaten light.

*Thanksgiving Cookies,**Mrs. Retta Warner*

Cup white sugar, half cup butter, egg, ten tablespoons of sour milk, two teacups flour and teaspoon Arm and Hammer Soda, flavor with nutmeg, roll thin, sprinkle with sugar, pass the rolling pin over softly, cut out in cakes and bake.

*Ginger Cookies,**Mrs. W. H. Long*

Cup lard, cup molasses, cup sugar, cup sweet milk, two teaspoons Arm and Hammer Soda, large tablespoon ginger, two teaspoons Royal Baking Powder, flour to make rather stiff.

*Oatmeal Crackers,**Mrs. J. L. Haynes*

Four cups oatmeal, four cups flour, two eggs, cup shortening, teaspoon soda, one and one-half cups sugar, half cup sweet milk.

*Doughnuts,**Mrs. S. M. Whitlock*

Cup thick sour cream, cup sugar, three eggs, small teaspoon Arm and Hammer soda, flour enough to roll; fry in hot lard.

*Doughnuts,**Mrs. M. J. Wilson*

Cup granulated sugar, cup sweet milk, four tablespoons melted butter, two eggs, three cups flour, three teaspoons baking powder.

*Doughnuts,**Mrs. M. M. Vincent*

Scant quart flour, well beaten egg, cup sugar, lard size of walnut, cup sweet milk, pinch salt, two heaping teaspoons baking powder; fry in lard and when done dip quickly in and out boiling water; sprinkle with granulated sugar.

*Soft Ginger Bread,**Mrs. Mills*

Cup butter, cup sugar, stir to cream and mix with cup sour cream, cup molasses; add four cups sifted flour, 1 tablespoon ground ginger and grated rind of a lemon; mix thoroughly and add teaspoon Arm and Hammer soda in little hot water; three well-beaten eggs; bake in good oven; raisins and citron may be added, if desired.

*Cookies,**Mrs. N. C. Kerr*

Two cups granulated sugar, cup thick sour cream, cup butter, teaspoon soda, two teaspoons baking powder, two eggs, half nutmeg, flour to make stiff enough to roll.

*Sugar Cookies,**Mrs. M. M. Vincent*

Two cups sugar, cup butter, three-fourths cup sour milk, teaspoon Arm and Hammer Soda, flour enough to roll thin.

*Sugar Cookies,**Miss Stella Lackey*

Cup sugar, cup sour milk, two-thirds cup lard, yolks of two eggs, teaspoon Royal Baking Powder, teaspoon Arm and Hammer Soda, flour enough to make a soft dough, flavor to taste, roll thin and bake.

*Cookies,**Mrs. D. Derr*

Four eggs, cup melted butter, two cups sugar, three tablespoons sweet milk, cup flour, three teaspoons Royal Baking Powder, flavor to taste.

*Cookies,**Mrs. Thos. Beard
Mrs. E. C. Voigtlander*

Two cups sugar, cup butter, cup sour cream with Arm and Hammer Soda, two eggs, teaspoon Royal Baking Powder, flour to make soft dough.

*Cheese Crackers,**Mrs. W. S. Cates*

Grate or grind dry cheese and sprinkle thick over crackers, then pour over them melted butter, after which place them in a slow oven until the butter and cheese have dried into the crackers, (they burn easily.) These are nice to serve with salads.

*Molasses Cookies,**Mrs. J. T. Humphryes*

Pint of molasses, cup of lard and butter together, teaspoon Arm and Hammer Soda, one egg, one or more teaspoons of ginger, two tablespoons vinegar, add flour enough to roll thin and bake quickly.



Cakes and Fillings,

*Potato Layer.**Mrs. C. S. Percival*

Two cups sugar, half cup chocolate, cup butter, half cup milk, cup chopped nuts, four eggs, two cups flour, two teaspoons Royal Baking Powder, two teaspoons each nutmeg, cloves, cinnamon, allspice, lemon or vanilla, cup mashed potatoes.

*Layer,**Mrs. J. R. Hornbaker*

Two cups sugar, cup butter, cup sweet milk, whites five eggs, two teaspoons Royal Baking Powder, three cups flour, flavor to taste. Cream butter and sugar, add milk, flour, baking powder and then well beaten eggs. Frosting. One cup sugar, whites two eggs. Use any kind of filling between layers.

*Chocolate Cream,**Mrs. Dan Cresap*

One and one-fourth cups of sugar, half cup butter; scant cup milk, two teaspoons Royal Baking Powder, two and one-half cups flour, whites five eggs. bake in two layers. Filling. White of one egg, one-half egg shell water, teaspoon of vanilla, two cups powdered sugar, beat together and spread on cake when hard, melt two squares of bakers chocolate and spread.

*Lemon Jelly**Mrs. Muir
Mrs. E. C. Voigtlander*

One and one-half cups sugar, one-half cup butter, cup milk, three cups flour, two teaspoons Royal Baking Powder, three eggs, bake in layers. Jelly for filling. One cup sugar, one egg, one large apple grated, juice and grated rind of lemon. Beat and cook until quite thick. When cool spread between layers.

*Spice,**Mrs. Maude Sherman*

Two cups sugar, half cup butter, cup milk, whites three beaten eggs, two teaspoons Royal Baking Powder, flour, raisins and cinnamon to taste.

*Watermelon,**Georgia Troutman*

Two cups sugar, two-thirds cup butter, one-third cup sweet milk, three cups flour, whites five eggs, two and one-half teaspoons Royal Baking Powder. Red part. One-third cup butter, cup red sugar, one-third cup milk, two cups flour, whites five eggs, pound raisins, whole, tablespoon Royal Baking Powder.

*Good Coco,**Mrs. Nell Sherman*

Half cup butter, one cup sugar, three fourth cup milk, three eggs, six tablespoons coco, one teaspoon vanilla, two teaspoons Royal Baking powder, one half cup sifted flour.

*Fruit,**Mrs. Nell Sherman*

Cup butter, two cups sugar, cup molasses, cup sour milk, three eggs stiff froth, half nutmeg, teaspoon cloves, cinnamon, orange and citron peel, two cups raisins, cup each currants and nuts, one teaspoon Arm and Hammer soda with flour.

*Angel Food,**Mrs. Nell Sherman*

Whites 11 eggs, one teaspoon flavoring, one and one half cups sugar, cup flour with teaspoon cream of tarter sifted four times. Bake forty-three minutes.

*Silver,**Mrs. Byron Meek*

Cream two cups sugar and three fourth cup butter, add cup milk and three and one half cups flour, beat till white and smooth, add two teaspoons baking powder and whites eight eggs beaten to stiff froth, flavor with vanilla.

*Brown Stone Front,**Mrs. Robt. Burnett*

One and one half cups sugar, one half cup butter, one teaspoon Arm and Hammer soda dissolved in one half cup sweet milk, teaspoon of Royal Baking powder sifted in two and one half cups flour, three eggs. Flavoring: one half cup grated chocolate boiled in one half cup sweet milk, cooked and cooled and stirred in last.

✦

*Delicate Cake,**Mrs. C. Henkle*

Cup butter, two cups sugar, three cups flour, one half cup milk, whites six eggs, two teaspoons Royal Baking Powder.

✦

*Caramel,**Mrs. Blackburn*

One and one fourth cups granulated sugar, one-half cup butter, two-thirds cup milk, two teaspoons Royal baking powder, two and one fourth cups of pastry flour, whites of five eggs. Filling: two cups of light brown sugar, scant cup milk; put this on stove and let boil rather slowly while your cake is baking, stir often to prevent scorching. Just before taking from the stove, add teaspoon butter, teaspoon vanilla, then strain so that it will be perfectly smooth and spread on cake while warm.

✦

*Sponge,**Mrs. M. J. Wilson*

Three eggs, one and one-half cup sugar, half cup butter, half cup sweet milk, two teaspoons Royal baking powder: flavor with extract to suit taste.

✦

*Nut,**Mrs. W. C. Kerr*

One and one-half cups sugar, cup butter, three-fourths cup sweet milk, whites of four eggs, beaten to froth; two heaping teaspoons baking powder, one large cup hickory nuts.

✦

*Devil's Food.**Mrs. Gertrude Whiteley*

One third cake Bakers chocolate, cup brown sugar, one half cup sweet milk. Put all together and simmer but not boil.

Second part—Cup brown sugar, one half cup butter, yolks of three eggs, half cup sweet milk, two cups flour, one teaspoon vanilla, one teaspoon Arm and Hammer soda. Stir first and second parts together, and put together after baking in layers with white icing.

White Icing—Two cups granulated sugar, cup water. Boil until it threads from a spoon, then stir into it the beaten whites of three eggs and beat until cold.

✦

*Marble,**Mrs. Wm. Long*

Light, Cup sugar, one half cup each butter and milk, whites three eggs, two cups flour, one and one half teaspoon Royal baking powder.

Dark—One cup brown sugar, one half cup molasses, one fourth cup each butter and milk, two cups flour, yolks three eggs, one and one half teaspoon Royal Baking powder, three teaspoons mixed spices. Put butter into tin in alternate layers.

*White Fruit,**Mrs. W. H. Long*

Whites twelve eggs, two cups powdered sugar, cup butter, cup sweet cream, five cups flour, five teaspoons Royal Baking Powder, two pounds chopped almonds, one pound each citron, and cocoanut, two teaspoons of lemon extract, one slice of orange peel.

*Snow Drift,**Mrs. W. E. Hancy*

Three cups flour, two cups sugar, one half cup butter, one half cup sweet milk, five eggs, beaten to a stiff froth, two teaspoons Royal Baking Powder, sift the flour and do not pack it while measuring.

*Filipino Raisin,**Mrs. H. Grimsley*

Rub together one teaspoon sugar and one half cup butter, add beaten egg, one cup yeast sponge and flour to make batter, add one spoon soda dissolved in a little water, one spoon each of spices, one half cup raisins.

*Fruit,**Mrs. E. Voigtlander*

One dozen eggs pound each butter, sugar and flour, two pounds each seedless raisins and currants, pound citron, two tablespoons brandy, one half teaspoon each cloves, cinnamon and powdered mace, a scant half teaspoon powdered ammonia. Cream the butter and sugar add the eggs one at a time, beat well after adding each one, mix flour with fruit and add ammonia last.

*Scotch,**Mrs. Kirk Meek*

Pound each white sugar, flour, butter, scant teaspoon Royal baking powder, ten eggs, one and one half pounds raisins, half pound citron, one nutmeg, and a little ground mace, one large wine glass brandy. Bake one hour and half or longer if in a slow oven. The spices can be omitted if desired.

*Caramel,**Mrs. Alfred Wolfe*

Two cups white sugar, three fourths cup butter, cup sweet milk, whites five eggs, three cups flour, two teaspoons Royal Baking Powder, flavor with lemon,

Caramel part. Two cups brown sugar, half cup sweet cream, boil until it candies.

*Fig.**Mrs. Kirk Meek*

One and one fourth cups sugar, half cup butter, cup of milk, two and one half cups flour, two teaspoons Royal Baking Powder, whites of five eggs.

Filling for cake. Half pound of figs minced fine, one fourth cup of sugar, one half cup of hot water, cook for few minutes until nice and thick. Ice top of cake.

*Railroad,**Mrs. S. M. Whitlock*

Cup light brown sugar, three eggs, cup flour, teaspoon Baking Powder, bake in long cake tin and spread with jelly and roll.

*White,**Mrs. Jas. Eddy*

One and one-half cups sugar, (fine granulated) three-fourths cup butter, three-fourths cup sweet milk, two and one-half cups flour, whites six eggs, two teaspoons Royal Baking Powder in flour, flavor to taste. Cream sugar and butter thoroughly, add milk and flour turn about, a little at a time, add eggs whipped stiff last thing. This makes three layers or will make a fine loaf cake if handled right.

*My First Cake,**Lottie Cates*

One and one-fourth cups granulated sugar, one-half cup butter, one-half cup sweet milk, two cups flour, two teaspoons Royal Baking Powder, two teaspoons lemon extract Cream butter and sugar thoroughly, add flavoring and eggs and cream again, mix the baking powder in the flour, now add milk and flour a little at a time until all is in mixture. Bake in two layers. Icing. Two squares of grated chocolate, five tablespoons powdered sugar, threetablespoons boiling water, stir over a moderate fire until smooth and glossy. When cake is cold ice and cut in squares.

*Caramel,**Mrs. Chas. Stebbins*

Two cups granulated sugar, half cup butter, good measure, three cups flour, cup milk, whites six eggs, two teaspoons Royal Baking powder, two teaspoons vanilla. Bake in two layers. Filling. One tablespoon butter over fire, two cups dark brown sugar and mix with one cup milk and pour into melted butter, let cook until it forms soft ball in cold water, take from fire and add two teaspoons vanilla essence and beat until it creams and spread cake quickly.

*Icing for Cake.**Mrs. Hinish*

One cup sugar, enough water to moisten, cook until it threads, then stir into white of egg which has been beaten light, stir until cool and add while cake is warm. Set in sunshine and air to dry.

*Caramel,**Mrs. Retta Warner*

Cup sugar, half cup each butter and milk, two eggs, two teaspoons Royal baking powder. Let cake cool and use the filling.

Filling—cup sugar, half cup milk, butter size walnut, flavor to taste, cook until like thick cream, spread each layer and lap.

*Chocolate,**Mrs. Retta Warner*

One and one half cup white sugar, two thirds cup butter, cup sweet milk, three eggs, three teaspoons Royal Baking powder, three cups flour; bake in layers, let cool and add filling.

Filling—place in sauce pan four tablespoons grated chocolate, set over hot water to melt. When melted stir in three tablespoons cream or milk, tablespoon water, mix well and add cup sugar and let boil five minutes Spread while hot between layers. This does not crumble or stick to fingers when cake is cut.

ROYAL Baking Powder

ABSOLUTELY PURE

Healthful cream of tartar, derived solely from grapes, refined to absolute purity, is the active principle of every pound of Royal Baking Powder.

Hence it is that Royal Baking Powder renders the food remarkable both for its fine flavor and healthfulness.

No alum, no phosphate—which are the principal elements of the so-called cheap baking powders—and which are derived from bones, rock and sulphuric acid.

ROYAL BAKING POWDER CO., NEW YORK.

*Chocolate Loaf,**Mrs. Wm. Wolfe*

Cream half cup butter and one and one fourth cup sugar. Beat three eggs, whites and yolk separately, add yolks to butter and sugar. Add cup and half sifted flour with teaspoon baking powder, then add half cup milk, beat well and add whites of eggs whipped to stiff froth, lastly add quarter cake melted chocolate and teaspoon vanilla. Bake in moderate oven.

*Marble,**Mrs. Hinish*

One and one half cups sugar, two thirds cup butter, cup milk, yolks three eggs, two big teaspoons Royal Baking powder, three and one half cups sifted flour. Take half the batter and add teaspoon each cloves, allspice, nutmeg, two teaspoons cinnamon, tablespoon molasses. Put in a spoonful of each until all is used and bake one hour.

*Fruit Filling,**Mrs. Nell Sherman*

Four tablespoons each finely chopped citron, and seeded raisins half cup chopped blanched almonds, one-fourth cup figs, whites of three eggs, half cup powdered sugar; mix filling between layers while they are hot.

*Caramel Filling,**Dora Cresap*

One cup maple syrup, cup white sugar, four tablespoons cream, two teaspoons butter, cook sugar and syrup until it forms soft ball in water, add cream and butter and beat until almost cool.

*White,**Mrs. Carrie Page*

Two cups confectioners sugar, after it is sifted, one-half cup butter, three-fourths cup milk, whites of four eggs, two teaspoons Royal Baking Powder, three cups flour. Filling. Unbeaten whites of two eggs, two tablespoons cold water thicken with confectioners sugar, add melted bakers chocolate.

*Marble,**Mrs. S. S. Troutman*

One and one-half cups white sugar, one-half cup butter, one-half cup sweet milk, whites four eggs, two and one-half cups flour, one and one-half teaspoon Royal Baking Powder. Dark part. One cup brown sugar, one-half cup molasses, one-half cup butter, one-half cup sweet milk, yolks four eggs, one and one-half teaspoons Royal Baking Powder, one-half tablespoon each cloves, allspice, cinnamon, one nutmeg, two and one half cups flour.

*White Loaf,**Mrs. Haynes*

Two cups sugar, cup each butter and sweet milk, four cups flour, whites ten eggs, two heaping teaspoons Royal baking powder.

*White Fruit,**Mrs. A. J. Page*

Cup sugar, cup milk, one half cup butter, cup each raisins and citron, whites four eggs, two cups flour, two teaspoons Royal baking powder. Bake in two layers. Icing—Whites two eggs not whipped; flavoring, confectioners sugar (sifted) to make thick enough to spread. With or without fruit.



Ice Cream and Sherbets,

*Caramel Ice Cream,**Mrs. Kirk Meek*

Three pints of cream, one pint of milk, two eggs, two cups of sugar, one tablespoon of flour. Heat one cup of the sugar, flour, eggs and milk as for custard. Then take the other cup of sugar and brown well in a skillet, add the custard when hot and stir well; when cool stir in the three pints cream.

*Ice Cream,**Mrs. S. S. Troutman*

One gallon cream, pound sugar, two eggs, ounce crystal flake, boil flake in quart of the cream and strain, tablespoon flavoring.

*Velvet Milk Sherbet,**Mrs. Geo. H. Diven*

Pint milk, cup sugar, scalded, then let stand five minutes in freezer, juice three lemons, half cup sugar, freeze, add whites of three eggs whipped to stiff froth. Set away to ripen two hours.

*Pineapple Sherbet,**Mrs. Blackburn*

Tablespoon gelatine soaked in one cup of cold water fifteen minutes, dissolve with cup of boiling water, take half can grated pineapple and one and one-half cups sugar, juice of lemon, add strained gelatine, put in freezer and pack with ice and salt, and freeze.

*Hot Chocolate Sauce,**Mrs. W. S. Cates*

Three cups boiling water, three pinches salt, three squares chocolate, one and one-half cups granulated sugar. Cook slowly until the consistency of syrup, add three teaspoons of vanilla and while hot dip over vanilla ice cream and serve immediately.

Confectionery.

Divinity Candy,

Mrs. J. W. Whiteley

Six cups granulated sugar, one pint corn syrup, one and one half pints cream and milk, teaspoon cream tartar; place in granite pan on stove stirring constantly. Boil till it will ball in fingers when tried in cold water. Remove from stove and stir or beat till stiff. Then add three cups of chopped nuts, stir in well and pour in large flat buttered pans to cool. Pack down with buttered hands. When cool cut in squares and put in tight jars. This will keep for weeks if kept out of boys reach.

Popcorn Cake,

Miss Jennie McGrear

With hickory nuts or peanuts. Three cups brown sugar, one half cup water, butter size walnut, two tablespoons vinegar, boil with out stirring. Mix the popcorn and nuts, put layer in pan, pour syrup over, then add another layer and syrup until cake is as thick as you want it. Put weights on top. Grease the pan before filling. Cut in slices.

Chocolate Creams,

Nettie Israel

Half cup cream, teaspoon vanilla, thickened to consistency of dough with powdered sugar, mould in shape with hand, let stand a few hours. Melt chocolate and enough paraffine so it will harden when tried with toothpick. Take creams on toothpick and dip in chocolate and lay on greased plates.

Cream Fudges.

*Mrs. Robt. Burnett
Clara Derr*

Three cups granulated sugar, cup milk, butter size egg. Boil until it will form soft ball in water, add one cup chopped nuts and beat until thick. Pour on buttered tins and mark in squares.

Vanilla Fudge,

Mrs. A. J. Page

Three cups brown sugar, cup strong coffee, teaspoon vanilla. Cook till it forms soft ball in cold water. Stir till creamy and pour on buttered plate; cut in squares.

Foundant,

Mrs. W. S. Cates

Three pints granulated sugar, two pints water, one-third teaspoon cream tartar. Boil, not stirring until it will form a soft ball in water; when nearly cold beat thoroughly until it creams, knead in flavoring when ready to mould. This makes a good foundation for chocolate creams, nut candy, etc.

Loaf Candies,

Mrs. Jas. Eddy

Four cups sugar, cup water, half cup glucose. Boil till it forms soft lump in water; pour on platter, stir when it starts to cool, put in nuts and flavoring. Knead until soft and smooth. Put nuts in when you first pour on platter. Don't let it boil too long or it will be hard to knead.



*The Bonaparte
Bee,*

Always Good,

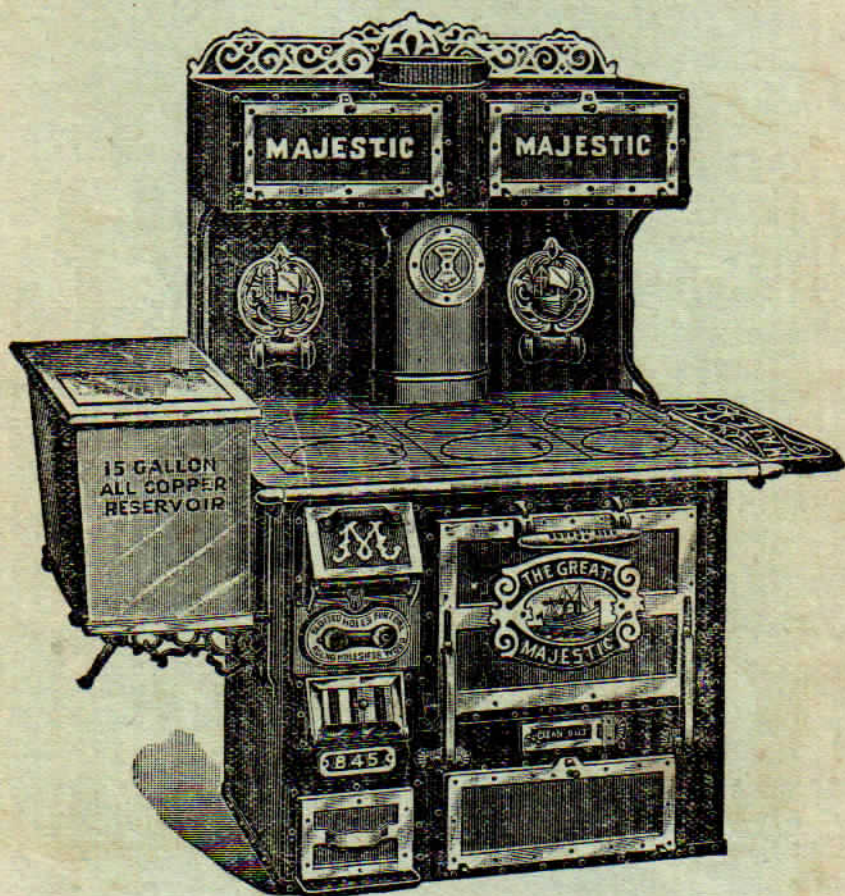
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W. S. & A. V. Blackford,

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